

# COSETTE • ROSÉ •

2020  
VIN DE FRANCE

GRAPE VARIETIES  
Blend of Grenache, Cinsault and Merlot

## TERROIR

The grapes are sourced from the Côtes de Thau appellation in the department of Hérault facing South-Southeast.

Sandy soils with clay delivers freshness and fruit. The wind blowing from the Mediterranean brings a salty/iodine touch.

## WINEMAKING

Night harvested to preserve the quality of the grapes, then fully destemmed. Followed by a very short maceration to have a light pink color, pressing, and racking of the must. The fermentation then takes place at low temperatures. Maturing on the lees with stirring in stainless steel tank during a minimum of three months before bottling.

## TASTING NOTES

Color : Light pink.

Bouquet : Notes of red fruits, strawberry, stone fruit, and citrus.

Palate : Light, fruity with good minerality.

## PAIRING SUGGESTIONS

Great as an aperitif.

Pair with salads, light grilled meats, grilled fish, asian dishes.

Cosette's grapes are harvested from a group of growers (+90) who have joined their forces since 1934. They own over 600HA of vineyards with 120HA dedicated to the production of Rosé.

The winery is located in the town of Florensac, 20km away from the Thau lagoon, with vineyards overlooking the Mediterranean sea. This is one of the oldest vineyards in the region and dates from Roman times.

The winery is fully engaged with sustainable agriculture and makes progress every year to convert more acres to organic farming. The mild climate with soils of clay, limestone, and sand are famous for the production of great whites (Picpoul de Pinet) and rosés.

